

THE WINERY

BALLARD CANYON WINERY LIES IN THE BEAUTIFUL SANTA YNEZ VALLEY NEAR SOLVANG, PART OF NORTHERN SANTA BARBARA COUNTY. IN THE GOLD RUSH DAYS, STAGE COACHES TRAVELED THROUGH THIS AREA ON THE HISTORIC MISSION TRAIL. TODAY, THIS VALLEY WITH ITS SUNNY DAYS, COOL OCEAN BREEZES AND SANDY LOAM SOIL HAS BECOME ONE OF CALIFORNIA'S PREMIUM WINE-PRODUCING REGIONS. GENE AND ROSALIE HALLOCK AND FAMILY PLANTED THEIR VINEYARD IN 1974 AND BUILT THE WINERY ON THE SITE IN 1977.

THE "ART" OF WINEMAKING AT BALLARD CANYON IS GUIDED NATURAL FERMENTATION AND TRADITIONAL OAK AGING COUPLED WITH THE "SCIENCE" OF MODERN EQUIPMENT AND TECHNOLOGY TO PRODUCE A LIMITED NUMBER OF PREMIUM QUALITY WINES. THE FAMILY AND STAFF INVITE YOU TO VISIT US AT 1825 BALLARD CANYON ROAD, SOLVANG, CALIFORNIA 93463. PLEASE PHONE (805) 688-7585.

ESTATE BOTTLED



Ballard Canyon

1981

SANTA YNEZ VALLEY, CALIFORNIA

JOHANNISBERG RIESLING

GROWN, PRODUCED AND BOTTLED BY BALLARD CANYON WINERY
SOLVANG, CALIFORNIA, USA • ALCOHOL 10.5% BY VOLUME

1981 JOHANNISBERG RIESLING

THE GRAPES FOR THIS 1981 100% JOHANNISBERG RIESLING WERE HARVESTED IN LATE SEPTEMBER WITH AN AVERAGE SUGAR CONTENT OF 22.1° BRIX. FERMENTATION WAS HELD AT 50° FOR TWO MONTHS AND STOPPED AT 2.35% RESIDUAL SUGAR BY WEIGHT. THESE CONDITIONS PRODUCED A WINE THAT IS DELICATE AND FRUITY. THE WINE IS WELL-BALANCED, GIVING IT A CRISP, CLEAN FINISH. THIS RIESLING CAN BE SERVED AS AN APERTIF AND GOES WELL WITH LIGHT FOODS SUCH AS FISH, FOWL AND MILD CHEESES.

RESIDUAL SUGAR - 2.35% BY WEIGHT
TOTAL ACID — 0.88% BY VOLUME
1660 CASES PRODUCED